



## Product specification

## Greenhouses Evaporators

**General**

Cat. Number	<b>570ge</b>
Sub-category	Other Products
Yield Type	Vegetables
Description	Ideal way to control Powdery Mildew in greenhouses
Color	Yellow

**Technical Specifications**

Parameter	Value	Unit
Weight	<b>850</b>	gr
<b>Electricity &amp; Power</b>	<b>W</b>	<b>AMP</b>
110V	150W	1.36 AMP
230V	150W	0.65 AMP

**Durability**

Multi season

**Storage**

In a cool, dry place

- away from heat
- away from direct sunlight
- storage temperature should not exceed 60°C

**Packaging**

Units per box: 12 pcs

Box weight: approx.11.2 Kg

Boxes per pallet: 32/28

Box Size (L x W x H cm): 56 x 48 x 24

## Main Diseases to control and time of operation

Disease	Contamination rate	Operation time, Hours	Implementation
Powdery Mildew	High	8	Roses Strawberries – sensitive varieties Pepper - extreme climate conditions
Powdery Mildew	Low	4	Tomatoes Pepper
Presence of natural enemies	----	4	Persimillis - to control Spider Mites Orius - to control Trips

**Effectiveness** Sulfur is a very effective chemical to prevent and control Powdery Mildew  
In addition it will reduce Trips & Mites population

## Number of units/hectare

	Regular	With air circulation
Tomatoes	100	40
Pepper	100	20-40
Strawberries	100	40
Cucumber	100	40
Roses	100	80

**Number of Sulfur Evaporators units/Hectare** will be determined according crops, and the use of air circulators. Sulfur Evaporators should spread equally in greenhouse.

For example – In case of 40 units per hectare- each evaporator will cover an area of 250 m<sup>2</sup>

## Installation

1. Horizontal balance
2. 0.5 – 1 m above plants
3. Operate only at night
4. 100 gr / cup
5. Clean & refill every 2-3 weeks

## Type of sulfur & temperatures of operation

1. Use of "Ground Sulfur" (99% sulfur)
2. Ground Sulfur changes to liquid at 112 °C and to Gas at 140 °C.
3. Sulfur Vapor (S<sub>2</sub>) flow in greenhouse and "land" on leaves.
4. Paskal Sulfur Evaporators are operated at 140 ° c, NO sulfur burning risk